NEW ENGLAND FARMER.

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HORTICULTURE.

FOR THE NEW ENGLAND FARMER.

SELECTION OF FRUITS.

MR FESSENDEN—As your paper appears to me to be the best medium for obtaining information concerning fruits, and almost any other topic connected with farming, and as I wish for correct information concerning a kind of pear recommended in your New American Gardener, called the *Ambrette*, I would ask you to do me the favor to insert a few lines in the New England Farmer.

Among other trees, I lately sent to a respectable nurseryman for one of that particular kind recommended in your book, and he sent as a substitute, one by the name of *Franc-real*. I should like to know if it is the same kind as the *Ambrette*, (but called by a different name.) I think it comes nearer the pear described in the New England Farmer of the 18th inst., called the *Yellow winter Warden*; if it is that kind, I should like to know it; if not, I shall wish to procure it. Last spring I sent to him among others, for the *Petre* pear. I received as a substitute, the *Early cluster*. I am willing to receive other kinds of trees than those I send for, provided they are as good; but if trees come under a different name from what are ordered, I should like to know if they are worth cultivating, as I am unacquainted with the kinds. As the Ambrette pear is so highly recommended in the New American Gardener, I would not be disappointed in the kind on any consideration if I could avoid it. If any person will inform me where I can get a few scions from the tree introduced into this State in 1812, by Mr COXE, as stated in your book, or a few trees of that kind, through the medium of your paper, or by letter, or send them to the New England Farmer office, I will pay a reasonable price, and feel very much obliged. I wish to make a selection of the best kind of fruits, and as I am unacquainted, by experience, I have generally followed the directions of your American Gardener, a book that I would recommend to every person that has not got it. I wish to be informed what kind of pears ranks next to the following kinds, which I have got:—Early green Chisel, Early cluster, Jargonelle, Autumn Bergamot, Seckle, St Michael's, St Germain, Prince's St Germain, Pound pear, Bartlett, and a few other kinds, names unknown. As I have room but for a few more trees, I wish to get those that are the best. There are so many recommended in different books, that I am unable to make a choice of many other kinds, therefore I want some person that knows by experience, to select for me. If I did not feel very anxious to make the best possible selection of fruit trees, or if I were acquainted with the different kinds myself, I would not be so solicitous for information.

Yours, respectfully,

JAMES LEONARD.

Taunton, Dec. 29, 1829.

JUDGE PITMAN'S ADDRESS.

Concluded from page 189.

This lady closes the first part of her letter with a list of the clovers and trefoils adapted to each soil, and in the latter part she says: "The first part of this letter was written more than a year preceding the present time. The trials I have since made, have so completely confirmed the necessity of placing each plant in its own proper soil, that the matter will no longer bear a doubt by those who deeply study the subject; for each plant is not only formed by its *leaves* for the soil in which it was intended to exist, but in the *root* also; and of course the manner of taking in its nutriment is completely adapted for that soil. Thus a *sand* plant takes the greatest part of its nutriment from the atmosphere; it is therefore loaded with hairs of various shapes and figures, which, receiving their juices from the dews, &c. prepare them according to chemical affinity, and then permit them (as soon as completed,) to run from the hairs into the plant; while the roots, (which are often thick and large, but which have very few *radicles,*) are almost incapable of taking nourishment from the earth, and therefore the plant depends almost wholly on the exposure to the heavens, and it is on that account, peculiarly necessary for these plants, that aspect should be most strictly attended to, and that they should be so placed as to face the east or southeast, receiving the morning and evening dew, and not too much exposed and dried up the rest of the day. To these plants, the soil or earth is of infinitely less consequence than the aspect; and throwing away loads of manure is really expending money without cause or effect, since it will be of little use except warming the ground, which assists most plants, but to do which only a small quantity is necessary. For *clay* plants which take in less nourishment from their leaves, indeed scarcely one fourth, how different should be the provision the farmer makes for them. The root is formed with quantities of radicles, but all close round; manure is here, therefore, of great use if properly adapted, and labor of still more.

"The *chalk* plant takes much of its nutriment from the earth; this depends chiefly on soil; and adding sand to chalk is often as serviceable as manure.

"The water and semi-water plants require water only as food; they take none from their leaves, but have their roots made for the purpose of inhaling water all day, and closing the pipes at night. These, of course, should be in very wet soils.

"How necessary is all this knowledge to farmers! What a contrast is the mountain and rock plant! Instead of taking its food from water, as in the last named plants, it is wholly fed by its leaves; having no impervious skin, (which covers every other plant,) its open pores receive all the juices the atmosphere will bestow. They are so formed as to take no nutriment whatever from their roots, except what just suffices to form their seeds; the quantity they take in at their leaves is so great, that if the field is on a high mountain, and is well examined with a microscope, even at noon, the plants will almost always be found bathed in dew; many of the clovers, also, are mountain and rock plants, and take in all their nourishment at their leaves, and are constantly seen immersed in dew. Of what use, then, is manure to such plants? It is throwing away money to expend it, when in other parts of the farm it might be so serviceable."

These extracts are but a small portion of this communication, which is well worthy an attentive and careful perusal. And when we read, let us think for ourselves, and compare what we read with the result of our own observation.

How various and wonderful is nature! How bountiful the God of nature in the provision which he has made for man and animals, adapted to all the variety of soil and climate! How minute and comprehensive is the science of agriculture, and how highly ought we to estimate an art upon which we are all dependent, and which requires so much sagacity, observation, labor, and study to bring to perfection.

And here I cannot but regret that so little provision is made in our systems of collegial education for the acquisition of agricultural knowledge. Their object seems to be, to educate young men principally for the learned professions, in which a few only meet with that success which they anticipated, while a large number who have no patrimony, are placed in a precarious dependence upon the labor of others. How much more happy and useful would be the man of modest merit, who cannot take the kingdom of this world by violence, if his education enabled him to labor himself, or direct the labor of others in the most profitable manner, while he found in rural retirement that health, competence, and peace, which he who possesses has no reason to envy the cares of wealth, or the precarious honors which feed, but cannot satisfy ambition.

"Sure peace is his, a solid life, estranged
To disappointment and fallacious hope;
Rich in content, in nature's bounty rich,
In herbs and fruits; whatever greens the spring,
When heaven descends in showers, or bends the bough
When summer reddens, and when autumn beams."

In some parts of our country, schools have been instituted, in which the science of agriculture forms a part of their system of education. I wish to see, however, not mere boys, but young men, educated in this science, and reducing it to practice by the labor of their hands. A college on an extensive and fertile farm would be the best seat of the muses, and with a professor of agriculture who would not confine himself or his pupils to theory, would not need a gymnasium. Here might be a pattern farm where the most scientific mode of farming might be practised, and experiments tried for its improvement. Here, free from the vices of cities, towns, or villages, young men might be taught everything requisite for the learned or practical professions, and the community would take a deep interest in the success of an institution, the utility of which would be displayed to the eye as well as to the ear, which would become the nursery of scientific and practical farmers, and communicate that knowledge to the future lawyer, physician, and clergyman, which would render them still more respected and useful.

In striving, gentlemen, to improve our estates and the industry of the community, let us not forget the mind. And as, in this state, we have commenced a system of public instruction, may we aid, with our best efforts, an object which is as

much more important than agriculture and manufactures, as the mind is more important than the body.

While we are contemplating the operation of second causes, and the changes and productions of the seasons, may we be mindful of the great First Cause, whose power is as necessary for the continuance, as it was for the creation of all things. And whether we are cut down like the grass of the field, or "gathered like a shock of corn fully ripe," may we be found faithful servants, who have not hid our talent in the earth, but so used it as to promote the benevolent purposes for which it was intrusted to our keeping.

FOR THE NEW ENGLAND FARMER.

Mr Fessenden—As one among the many who were present at the last meeting of the Horticultural Society, I cannot refrain from expressing my favorable opinion of the beautiful paintings, exhibited in the Hall, at that time.

In the representation of the Bland and Isabella Grapes, and Bartlett Pear, the artist (Mr Harvey) has executed them with great nicety and precision, affording to the observer an accurate delineation of the above fruits. The judicious shades thrown in the back ground, with the just and true colors, not only give satisfaction to the observer on the first view, but show, on a longer examination, a *very exact* imitation of the fruit itself; particularly the Bland Grape, with the fine bloom on the berries, and the true color of the wood and leaf.—The Isabella will bear the same close examination; you perceive the dark green and smooth leaf with the whitish cast underneath; the large berries with their dark and heavy bloom, the true color of the wood, with the accurate effect given of the cluster as it hangs. Of the Bartlett Pear, any one who has observed them on the tree, must be struck with the justness of this painting; the skin, with its beautiful yellow color, the red tints on one side and often its glossy surface. This pear may truly be called a majestic fruit; the glossy leaves also are beautiful, dark green and finely serrated; chance has made this variety one of our favorites.

Other varieties of pears are to be executed by the same eminent artist, which we hope will prove as satisfactory to the Society as the aforementioned.

The Flower Stand also should not pass unnoticed. Its oval and pyramidical form, with the shelves filled with beautiful glasses, is in good style and taste.

AN ADMIRER OF FINE PAINTINGS.

ISABELLA GRAPES.

[Extract of a letter from E. Stedman, Newburyport, to the publisher of the New England Farmer.]

"The three Isabella Grape Vines that I purchased at the New England Farmer office, May 17, 1827, have produced the past season upwards of 1300 bunches; the largest weighed 7 ounces; they have grown vigorously, and promise to become enormous bearers."

CULTIVATION OF EXOTIC PLANTS, &c.

(Continued from page 178.)

Pimelea linifolia. a. 2. Feb. Aug. white. 1793. N. S. Wales.

Scucrium fruticosus. e. 3. June, Sept. violet. Spain. 1640.

Plectranthus fruticosus. e. June, Sept. blue. Cape. 1774.

Aster argophyllus. e. 10. May, July, white, 1804. Van Dieman's Land.

Gomphocarpus arborescens. e. 5. Dec. white. Cape 1714.

Westringia rosmariniformis. e. 4. May. Aug. blue. N. S. Wales. 1791.

These plants are grown in sandy peat, and increased by cuttings in sand under a bell glass.

Bouvardia triphylla. e. 2. Ap. June. scarlet. 1794.

A beautiful Mexican plant, not very tender, and which is in flower the greater part of the year.—It is grown in sandy peat and increased by cuttings in the same soil.

Grevillea linearis. e. 6. Ap. June, white. 1790.

From N. S. Wales, grown in an equal mixture of sandy loam and peat. It ripens abundance of seeds by which it may be increased.

Brunia ericoides. e. 3. July, Aug. white. 1804.

A pretty, bushy Cape shrub, which does best in sandy peat soil with a moderate supply of water; and young cuttings planted in sand under a bell glass will strike root freely.

Statice mucronata. e. ½. June, Aug. crimson. 1784.

An ornamental plant from Barbary, which requires care in cultivation.

Podalyria sericea. e. 6. Jan. Oct. purple. 1778.

A Cape shrub with silky leaves, which may be grown in leaf mould and peat, or peat loam, and rooted by cuttings in sand, or raised from seed.

Swainsonia galegifolia. e. 2. July, Aug. crimson. 1800.
coronillæfolia. e. 2. July, Aug. purple. 1802.

Plants which do best in sandy peat and are increased by seed. They are natives of N. S. Wales.

Gnaphalium arboreum. e. 6. June, July. white. 1777.
congestum. e. 3. May, June. purple. 1791.
grandiflorum. e. 3. June, Aug. white. 1731.

Beautiful Cape plants which are cultivated in a sandy peat soil, and increased by cuttings under a bell glass in sand.

Loddigesia oxalidifolia. e. 1½ May, Sept. pale purple. 1802

A pretty Cape plant grown in peat and loam and increased by cuttings.

Cassia corymbosa. e. 3. July. yellow. 1796.

A native of B. Ayres, grown in sandy peat, and increased by cuttings in pots of sand in moist heat under a hand glass.

Cytissus tomentosus. e. 1½ July, Aug. yellow. 1812. Cape Good Hope.

Grown in peat loam and increased from seed.

Andersonia sprengelioides. e 2. March, July. pink. 1803.

A New Holland shrub which grows freely in sandy peat soil, well drained and care taken not to over water it. The very young tops put in for cuttings under a bell glass in sand will root readily.

Cassine maurocenia. e. 5. July, Aug. white. 1690.

A Cape shrub with handsome foliage but inconspicuous flowers.

Selago corymbosa. e. 2. June, July. 1699.

A pretty, half shrubby Cape plant, with beautiful spikes of purple flowers. It is hardy and propagated with facility by cuttings.

Stylidium fruticosum. e. 1½. May, Oct. pink. 1803.

A beautiful New Holland plant remarkable for the singular elasticity of its column, which being touched with a pin starts with violence from the side to which it was turned when stimulated. It grows in sandy loam and peat, and is increased by seed or by dividing the root.

Bossiæa scolopendrium. e. 10. May, July. 1792.
microphylla. e. 3 May, Aug. 1803.
heterophylla. e. 3. May, Aug. 1793.
cinerea. e. 3 May, July. 1803.

Very beautiful New Holland plants with yellow flowers which thrive best in an equal mixture of sandy loam and peat well drained. Cuttings not too ripe will strike root if planted in sand under a bell glass.

Dillwynia glaberrima. e. 2. March, July. 1800.
floribunda. e. 2. April, June. 1794.

From N. S. Wales, grown in sandy loam and peat well drained. Young cuttings root freely in sand under a bell glass.

Virgilia capensis. e. 2. July, Aug. 1767.

A Cape plant grown in peat and loam, and increased by cuttings.

Platylobium formosum. e. 4. June, Aug. orange. N. S. Wales. 1790.
triangulare. e. 4. June, Sept. orange. Van Dieman's Land. 1805.

Handsome free flowering plants which grow in sandy loam and peat.

Tristania nereifolia. e. 6. June, Sept. yellow 1804. N. S Wales.
conferta. e. 6. July, Sept. yellow. 1805. N. S. Wales.

Eutaxia myrtifolia. e. 1½. March, June. yellow. 1803 New Holland.

Goodia latifolia. e. 3. Ap. July. 1793. yellow. Van Dieman's Land.
pubescens. e. 3. Ap. July. 1805. yellow. Van Dieman's Land.

Sphærolobium vimineum. e. 2. May, Aug. yellow. 1802. N. Holland.

Buddlea salvifolia. e. 3. Aug. Sept. C. G. Hope. 1760.

Dais cotinifolia. e. 10. June, July. white. 1776. C. Good Hope.

Clethra arborea. e. 8. Aug. Oct. white. Madeira. 1784.

Cliffortia ericæfolia. e. 3. July, Sept. yellow. 1779 C. of Good Hope.

Lachnea purpurea. e. 2. June, July. purple. Cape of Good Hope. 1800.

Leptospermum, ambiguum. e. 3. June, July. white. N. S. Wales. 1791.
scoparium. e. 6. June, July. white. New Zealand. 1772.

Pretty plants. L. scoparium grows commonly in dry places near the shores in New Zealand, and the underwood in Adventure Bay. Van Dieman's Land chiefly consists of this shrub. The leaves were used by Capt. Cook's ship's crew as tea, whence they named it the tea plant. Young cuttings will root in sand under a bell glass.

CLIMBING GREEN HOUSE PLANTS.

Aristolochia sempervirens. e. 4. May, June. purple. Candia. 1727.
glauca. e. 6. purple. Barbary. 1725.

Cultivated in peat and loam, and increased by cuttings.

Hibbertia volubilis. e. 4. May, Oct. yellow. N. S. Wales. 1790.

Kennedia rubicunda. e. 10. March, Aug. brown. 1788. N. S. Wales.
coccinea. e. 10. May, Aug. scarlet. 1803. New Holland.
monophylla. e. 10. March, June. purple. N. S. Wales. 1790.

These are handsome climbers, of the easiest culture in sandy peat; the two first are increased by cuttings, and the last by seed.

Psoralea palæstina. e. 2. Ap. Sept. violet. Levant. 1771.

Bignonia grandiflora. d. 30. Ap. July. yellow. China. 1800.

Capparis spinosa. d. 3. May, Aug. white. South of Europe. 1596.

This plant has the habit of the common bramble; it grows in similar situations in the South of Europe, especially on rocks and ruins. It is cultivated in the neighborhood of Toulon in orchards in the intervals between fig and olive trees, and in the neighborhood of Paris where it is trained on low walls, and the shoots during winter laid down and covered with soil to protect from the frost.—As a pickle the flower buds of the caper are in great esteem throughout Europe. In Italy the unripe fruit is prepared in the same way as the flower buds; both are highly acrid and burning to the taste. The plant is increased by cuttings in sand.

Cobea scandens. e. May, Oct. 20. purple. Mexico. 1792.

This is the most rapid growing green house climber known, having been found to grow 200 feet in length in one summer in a conservatory.—It will thrive equally well in the open air during summer, but is destroyed by frost; and its shoots are of only annual, or at most of biennial duration. It strikes in sand in moist heat, but it generally ripens seeds, which sowed early in the spring will flower in the green house, or open air the same season. *(To be continued.)*

From the New American Gardener.

HOT BED.

A hot bed, in gardening, is a small bed or mound of earth, composed of certain substances, which, by their fermentation, give warmth to vegetables or seeds, set or sowed in them, and thus hasten their growth. The fermenting substances used for forming hot beds are, stable litter or dung, in a recent or fresh state, tanners' bark, leaves of trees, grass, and the herbaceous parts of plants generally.

"Stable dung is in the most general use for forming hot beds, which are masses of this dung after it has undergone its most violent fermentation. These masses are generally in the form of solid parallelograms, of magnitude proportioned to the frames which are to be placed on them, the degree of heat required, and the season of the year in which they are formed.

"Tanners' bark is only preferred to dung, because the substance, which undergoes the process of putrid fermentation, requires longer time to decay. Hence it is found useful in the bark pits of hot houses, as requiring to be seldomer removed or renewed than dung, or any other fermentable substance, that can be procured in equal quantity.

"Leaves, and especially oak leaves, come the nearest to bark, and have the additional advantage, that, when perfectly rotten, like dung, they form a rich mould, or excellent manure; whereas, rotten tanners' bark is found rather injurious than useful to vegetation, unless well mixed with lime and earth.

"*Preparation of Manures.*—The object of preparation in these three substances being, to get rid of violent heat, which is produced when the fermentation is most powerful, it is obvious, that preparation must consist in facilitating the process.

For this purpose, a certain degree of moisture and air in the fermenting bodies is requisite; and hence the business of the gardener is, to turn them over frequently; and apply water when the process appears impeded for want of it, and exclude rain when it seems chilled and impeded by too much water. Recent stable dung generally requires to lie a month in ridges or beds, and be turned over in that time thrice, before it is fit for cucumber beds of the common construction. But for linings, or for frames with moveable bottoms, three weeks, a fortnight, or less, will suffice; or no time at all need be given, but the dung formed at once into linings. Tan and leaves, in general, require a month; but much depends on the state of the weather, and the season of the year. Fermentation is always most rapid in summer: and if the materials are spread abroad during frost, it is totally impeded.

"The formation of the dung beds is effected by first marking out the dimensions of the plan, which should be six inches wider on all sides than that of the frame to be placed over it; and then, by successive layers of dung, laid on by a fork, raising it to the desired height, pressing it gently and equally throughout. In general, such beds are formed on a level surface; but Knight's mode is, to form a surface of earth as a basis, which shall incline to the horizon, to the extent of fifteen degrees; on this he forms the dung bed to the same inclination; and, finally, the frame, when placed on such a bed, if, as is usual, it be deepest behind, will present its glass at an angle of twenty degrees, instead of six or eight; which is, undoubtedly, of great advantage in the winter season. This seems a very desirable improvement, where light is an object, which it must be in a high degree in the case of the culture of cucumbers and melons, as well as in forcing flowers.

"Ashes are often mixed with the dung of hot beds, and are supposed to promote the steadiness and duration of their heat, and at first to revive it if somewhat decayed. Tan and leaves have been used for the same purpose; and it is generally found, that about one third of tan and two thirds of dung will form a more durable and less violent heat than a bed wholly of dung. The heat of dung beds is revived by linings or collateral and surrounding walls or banks of fresh dung, the old dung of the bed being previously cut down close to the frame. These linings, as before observed, require less preparation than the dung for the beds. The dung bed, being formed, and having stood two or three days with the frame and lights placed over it to protect it from the rain, is next to be covered with earth of quality, and in quantity, according to the purpose to which it is to be applied. In severe weather, the sides of the bed are often protected by bundles of straw or fagots, which tend to prevent the escape of the heat."

SILK WORMS.

M. Turck of Plombiers, in France, having proposed the employment of the leaves of the *Scorionera*, to rear silk worms, Madile, *Coge*, of Epinal, was repuested to try the experiment; the success was complete. The silk produced, did not yield in excellence to that produced by the worms fed upon Mulberry leaves, and surpassed the specimens obtained from worms fed upon Lettuce leaves. This new food does not in the least degree derange the vital functions and habits of these insects. The quantity of silk obtained was at least double to that procured by employing the lettuce leaves; and the facility with which the plants of the Scorionera can be raised, renders it desirable that further experiments should be made in this country on this interesting subject. We learn with pleasure that Mr E. C. Cyuet, member of the Linnæan Societies of Paris and New York, has written to his friends, in France, to obtain an ample supply of the seeds of that valuable plant, which, naturalized here, would much accelerate the time at which the importation of silk, exceeding now in value the whole exportation of our bread stuffs, would be much reduced.—*American Farmer.*

RAIL ROADS.

A motion has been made in the Virginia House of Delegates, to instruct the proper Committee to report a bill incorporating a Company to construct a Rail Road from Petersburg to the Roanoke River.

The shares in the Manchester and Liverpool Railway, which, a few months ago, were selling at £118 a share, are now selling for £175, being at the premium of £65. They have risen with great rapidity since the experiments at Rainhill.

The success which has attended the use of iron railways in England, has led to their introduction into France; and the great one which is now laying down between St Etienne and Lyons, will be partially open at the beginning of the ensuing year, and the whole will be completed by the end of the year 1831.

Endive, or Succory, substitute for Coffee.—A communication made to the London Medico Botanical Society, states, that the root of Endive, or Succory, roasted and reduced to a powder, is an excellent substitute for tea or coffee. It is in general use in Russia. This information is considered valuable in England.

The quantity of cider produced in the county of Devon this year exceeds all former precedent in the memory of man; one individual is stated to calculate on making more than 4,000 hogsheads. The number of empty casks landed at Exeter, from London and other places, has been extraordinarily large, it being computed that, including home manufacture, at least 12,000 have been sold in Exeter.

Leeches.—The Egyptians adopt the following method of keeping leeches for *repeated* use; immediately on falling off, the leech is taken by the head, and gently squeezed downward between the thumb and fore finger of the other hand, so as to force through its intestinal canal a portion of the blood. It is then put into water sweetened with sugar, in which it empties itself of blood. The sweetened water is renewed three or four times a day, till it remains clear, when the leech may be reused; and will, it is said, bite with much greater avidity than before the operation. The same leech may be used every day, and will serve for three years. Mr Rees Price in his treatise on the leech recommends a similar treatment, with the exception of employing river water instead of water with sugar.—*Gazette of Health.*

It is said that the tolls on the Chesapeake and Delaware Canal already amount to about one hundred dollars a day. On Monday week no less than 20 sloops and schooners passed the western locks.

The anti-duelling law in Florida makes no distinction whether the duel occurs in Florida or not. If one party is killed, the other is to be hung.

In the early times of this State, as we learn from Lewis's History of Lynn, a person was deputed to wake the sleepers in church. He bore a long wand. On one end was a fox's tail with which he gently touched the faces of the drowsy fair; but on the other end was a ball with which he bestowed on the sconces of the snoring men, a startling rap.

Receipt for a sore throat.—Take a glass of sweet oil and a half a glass of spirits of turpentine, mix them together, and rub the throat externally, wearing flannel round it at the same time. It proves most effectual when applied early.

The Bedford (Pa.) Enquirer says that Mr Dillon, of that place, treated his guests with a service of strawberries and cream last week, by way of dessert to a good dinner.

☞In our paper No. 19 of the present volume we promised to enrich our columns with extracts from the LIBRARY OF USEFUL KNOWLEDGE, a work published under the superintendance of a British Society for the Diffusion of Useful Knowledge. We now proceed to redeem our pledge by committing to type the following

GENERAL HISTORY OF THE HORSE.

CHAPTER I.

Into this and the various breeds of horses, we shall enter at some length, and although the more practical division of the Treatise will be thereby necessarily postponed until the next monthly part, we shall not, even at present, forget the name of the Library to which it belongs, but endeavor to blend the *useful* with the entertaining.

The native country of the horse cannot with certainty be traced. He has been found, varying materially in size, in form and in utility, in all the temperate, in most of the sultry, and in many of the northern regions of the Old World.

In the Sacred Volume, which, beside its higher claims to stand at the head of the Farmer's Library, contains the oldest authentic record of past transactions, we are told that, so early as 1650 years before the birth of Christ, the horse had been domesticated by the Egyptians. When Joseph carried his father's remains from Egypt to Canaan, "there went up with him both chariots and horsemen." One hundred and fifty years afterwards, the horse constituted the principal strength of the Egyptian army. Pharaoh pursued the Israelites with "six hundred chosen chariots, and with all the chariots of Egypt."

If we could believe the accounts of the uninspired historians, Sesostris (the monarch probably whom Joseph served,) had twentyseven thousand chariots of war; and Semiramis, the founder of Babylon, had one hundred thousand chariots, and a million of horsemen; but this was probably a great exaggeration.

Fifty years after the expulsion of the Israelites from Egypt, and 1450 years before the birth of Christ, the horse was so far naturalized in Greece, that the Olympic games were instituted, including chariot and horse races. We have, therefore, sufficient evidence that the horse was, at a very early period, subjected to the dominion of man, and unfortunately, for the worst of purposes,—the business of war.

From the records of the Old Testament, we are likewise enabled to ascertain the precise period of time, when in Egypt and Canaan, and the neighboring countries, this animal began to be domesticated. 1920 years before the birth of Christ, when Abraham, having left Haran, in obedience to the divine command, was driven into Egypt by the famine which raged in Canaan, Pharaoh offered him sheep and oxen, and asses and camels. Horses would doubtless have been added, had they existed, or had they been subdued in Egypt.

When, fifty years afterwards, Abraham journeyed to Mount Moriah, to offer up his only son, he rode upon an ass, which, with all his wealth and power, he would scarcely have done, had the horse been known.

Thirty years later, when Jacob returned to Isaac with Rachel and Leah, an account is given of the number of oxen, sheep, camels, goats, and asses, which he sent to appease the anger of Esau, but not one horse is mentioned.

It is not until twentyfour years after this, when the famine devastated Canaan, and Jacob sent into Egypt to buy corn, that horses are first heard of. "Wagons," probably carriages drawn by *horses*, were sent by Joseph into Canaan to bring his father to Egypt. It would seem, however, that horses had been but lately introduced, and were not numerous, or not used as beasts of burden; for the whole of the corn, which was to be conveyed some hundred miles, and was to afford subsistence for Jacob's large household, was carried on asses.

It appears, then, that about 1740 years before Christ, horses were first used in Egypt; but they soon afterwards became so numerous as to form a considerable proportion of the Egyptian army; and when the Israelites returned into Canaan, the horse had been introduced and naturalized there; for the Canaanites "went out to fight against Israel with horses and chariots very many."

The sacred volume, therefore, clears up a point upon which no other record throws any light,—namely, the period when the horse first became the servant of man, at least in one part of the world, and that the most advanced in civilization, and before Greece was peopled. A long time must have elapsed before man was able to ascertain the value and peculiar use of the animals that surrounded him. He would begin with the more subordinate—those which were most easily caught and most readily subdued; and the benefits which he derived from their labors would induce him to attempt the conquest of superior quadrupeds. In accordance with this, the writings of Moses shew us that, after the ox, the sheep, and the goat, man subdued the ass, and then the camel, and, last of all, the horse became his servant; and no sooner was *he* subdued, and his strength and docility and sagacity appreciated, than the others were comparatively disregarded, except in Palestine, where the use of the horse was forbidden by divine authority, and on extensive and barren deserts, where he could not live.*

From Egypt the use of the horse was propagated to other and distant lands; and, probably, the horse himself was first transmitted from Egypt to several countries. The Greeks affirm, that Neptune struck the earth with his trident, and a horse appeared. The truth is, that the Thessalians, the first and most expert of the Grecian horsemen, and likewise the inhabitants of Argos and of Athens, were colonists from Egypt.

The Bible likewise decides another point—that Arabia, by whose breed of horses those of other countries have been so much improved, was not the native place of the horse. Six hundred years after the time just referred to, Arabia had no horses. Solomon imported spices, gold, and silver from Arabia; but all the horses for his own cavalry and chariots, and those with which he supplied the Phœnecian monarchs, he procured from Egypt.*

In the 7th century after Christ, when Mahomet attacked the Koreish near Mecca, he had but two horses in his whole army; and at the close of his murderous campaign, although he drove off twentyfour thousand camels, and forty thousand sheep, and carried away twentyfour thousand ounces of silver, not one horse appears in the list of plunder.

There is a curious record of the commerce of different countries at the close of the second century. Among the articles exported from Egypt to Arabia, and particularly as presents to reigning monarchs, were horses.

In the fourth century, two hundred Cappadocian horses were sent by the Roman emperor, as the most acceptable present he could offer a powerful prince of Arabia.

So late as the seventh century, the Arabs had few horses, and those of little value. These circumstances sufficiently prove that, however superior may be the present breed, it is comparatively lately that the horse was naturalized in Arabia.

The horses of Arabia itself, and of the southeastern parts of Europe, are clearly derived from Egypt; but whether they were there bred, or imported from the south-western regions of Asia, or, as is more probable, brought from the interior, or northern coasts of Africa, cannot with certainty be determined.

(To be continued.)

* When Sir Gore Ousely travelled through Persia, and the different countries of the East, he examined, among other relics of antiquity, the sculptures on the ruins of Persepolis, and he draws from them a curious and interesting conclusion as to the manner in which the horse was gradually subdued. "There are no figures," says he, "mounted on horseback, although some travellers have mentioned horsemen among those sculptures. One would think that the simple act of mounting on a horse's back would naturally have preceded the use of wheel-carriages and their complicated harness; yet no horsemen are found at Persepolis; and we know Homer's horses are represented in chariots, from which the warriors sometimes descended to combat on foot, but the poet has not described them as fighting on horseback. The absence of mounted figures might authorize an opinion that those sculptures had been executed before the time of Cyrus, whose precepts and example first inspired the Persians with a love of equestrian exercises, of which, before his time, they were wholly ignorant."—vol. ii. p. 276.

* The historian gives us the price of the horse and the chariot at that time. A horse brought from Egypt, including, probably, the expense of the journey, cost one hundred and fifty shekels of silver, which, at two shillings, three pence, and one half farthing each, amounts to about seventeen pounds, two shillings. A chariot cost six hundred shekels, or sixtyeight pounds, eight shillings; a most enormous sum at that early period, but little to him who expended more than thirtyfive millions of pounds in gold alone, to ornament the Temple which he had built.

NOMENCLATURE OF GRAPES.

[Further extracts from Prince's Treatise on the Culture of the Vine, now in press, and speedily to be published.]

EARLY OVAL.

By this title a grape is known and cultivated around Boston, which is much valued; the fruit ripens very early, the skin is thin, and the flavor delicious; the berries grow close, and are generally thinned out by cultivators.

I noticed a large number of very thrifty vines in the nurseries of the Messrs WINSHIPS at Brighton, in whose collection are also concentrated a great variety of the choicest kinds of vines to be found in the grape houses and gardens around Boston; in addition to which, they have a large assortment of fruit and ornamental trees, plants, &c., which they show great enterprise in extending.

JULY GRAPE.—Pr. Cat. No. 1.

Maurillon hatif, *Duh.*
Madeleine.
Morillon hatif.
Morillon noir hatif.
Petit morillon hatif.
Raisin précoce.
Raisin de la madeleine.
Early black cluster.
Magdalen.
Vitis præcox of Columella.

Vitis *acino parvo, subrotundo, nigricante, præcoci.* —Duhamel.

The leaves of this vine are small, of a light green hue above and beneath, and the borders indented with large teeth somewhat pointed; the bunches are small and very compact; the berries which compose them are also small, round, and of a blackish violet color, covered with bloom—they are sweet, but not high flavored, the principal merit consisting in their early maturity, it being the earliest of all foreign grapes except the one next described, and in this vicinity ripening its fruit early in August. It serves as an appendage to the dessert where persons pride themselves on the earliest fruit. The soils most congenial are such as are light and loose, and a southern exposure is also deemed preferable in order to advance the maturity; but I have found it to do well and ripen early in very indifferent soils and unfavorable exposures, and I consider it by no means difficult in regard to these points.

ISCAIA.

Thrice bearing vine.
Raisin des trois récoltes.
Précoce noir, ou des trois récoltes.
Vitis trifera, insana, } *Pliny.*

This peculiar variety of the vine, which is alluded to by Virgil (Geor. II.) and also by Pliny (Hist. Nat.) appears to be a native of the island of Chios, from which it was carried to Calabria, and the island of Ischia, where it is known by the title of "Uva di tre volte l'anno," or "Vine of three crops a year."

The fruit possesses a most agreeable flavor and much sweetness, and has the different qualities deemed necessary for making good wine. The vine is of very vigorous growth, so much so, that long pruning is deemed preferable to cutting close. When the vine is at the age for bearing, the first and largest crop ripens in latitudes corresponding with New York, and where the vines have a southern exposure, from the 10th to the 15th of August; the second crop from the 25th of September to the 5th October, and the third, which is a mere demonstration, from the 25th October to the 10th November, unless the growth of the vine should be stopped by frosts.

The two last crops are produced by an appropriate system of pruning. About the 10th or 15th of June, just as the blossom has passed and the fruit becomes formed, the ends of the strongest shoots must be cut off two or three joints beyond the last bunches—this will cause new shoots immediately to spring from the joints of the new wood that are left, which will unfold in due course a second crop, and as soon as the blossoms of these secondary clusters have fallen, the operation of pruning off the shoots must be renewed with these as in the first instances which will cause the formation, but with less rapidity than before, of a third set of shoots, from which will be developed a third crop of clusters. These last it is better never to prune; and the fruit on them, which is but scanty, seldom attains to maturity in high latitudes.

A light and rich soil is preferable for this vine, and in drought it would be better to irrigate it. To obtain the three crops in this latitude, espalier or lattice trailing is indispensably necessary, accompanied by a southern exposure.

In open field culture two crops only, and the second rather indifferent in point of size, have been obtained from it, but in the vicinity of Paris, in the year 1825, this grape exceeded all that had been anticipated from it; vines trained in the espalier form gave an abundant crop fully ripe the 18th of August; a profuse second crop was at perfect maturity on the 20th September, the fruit of which was larger and in greater quantity than the first; and at the same period the berries of the third crop had formed, and the vines presented a fourth crop of blossoms. The season being particularly favorable, the latter ripened on the 30th of October; they were abundant, about the size of common peas, of good appearance, but slightly acid. Some writers have confounded this with the Madeleine or Morillon hatif, but their only resemblance is in color and early maturity.

BLACK TOKAY.

New black cluster.—Pr. Cat. No. 2.

This grape I received from my esteemed friend the Hon JONATHAN HUNEWELL, of Boston, whose liberality and general attainments in horticultural pursuits are so generally known and appreciated.

It is an exceedingly vigorous and productive variety, and supports the cold better than most of the foreign kinds usually cultivated, and cuttings planted in my nursery have formed in a single season, vines nearly or quite as large as those of our native varieties of the same age. The fruit is of medium size, black and of pleasant flavor, is suitable for the table, and has also the qualities requisite for making good wine. It has been called by some persons Black cluster, and being received by me under that title, and finding it different from the kind usually so called, I enumerated it in my last catalogue as the "New black cluster." It is possible it may prove synonymous with one of the dark varieties of Tokay, which will be found under the head of wine grapes.

PROBYN'S LARGE WHITE.—Pr. Cat. No. 11.

Under this title I have in cultivation a variety which I received from EDWARD PROBYN, Esq. of New York, in whose garden is now growing a very large, flourishing, and productive vine, which affords annually numerous shouldered clusters of excellent white fruit, the berry is round and of large size; the skin firm, and the juice very sweet and delicate. Some bunches have been exhibited by that gentleman, weighing about one and three quarter pounds. I do not mention it here from a consideration that it is distinct from all others, but to show that it is not the kind which it has been considered by several intelligent horticulturists. By such it has been pronounced to be the royal muscadine, from which I find it to differ in several respects; particularly in this, that it is one of those kinds most sensible to early frosts, and to the severity of the winter in our country exposures; where, if unprotected at that season, the young vines are killed to the ground, and older ones often much injured; whereas the royal muscadine is well known to be one of those which best support the cold. It is doubtless a variety introduced from the south of France, or some other southern climate, or perhaps a seedling from some grape from that quarter. Mr Probyn states, that his vines support the severest winters entirely uninjured, although he affords them no protection. But this is to be attributed to their being in a city garden, where the great shelter and ameliorated atmosphere consequent on such a congregated mass of dwellings, generally cause the most tender southern varieties to succeed.

From the Hampshire Gazette.

ERRORS AND SUPERSTITIONS.

Almanacs.—Some intelligent gentlemen in Boston have published "The American Almanac and Repository of Useful Knowledge, for the year 1830." It comprises a great deal of valuable information respecting Astronomy, Agriculture, Statistics, &c.—Price $1.—308 pages.

One article in this Almanac, (from an English publication,) exposes and ridicules the errors and superstitions in England, with regard to the weather, signs, saints' days, &c. A British almanac for 1678 is compared with those for 1829, and it is found that many of the silly notions entertained 150 years ago, respecting the weather, the influence of the planets, comets, &c. are still kept up by the English almanac makers. The weather prophecies for 1829 are similar to those for 1678, and the writer remarks that thousands of credulous farmers in England, too often have their grain and hay spoiled by their reliance on these false predictions, which are expressly manufactured to impose upon the ignorant. Predictions of wars, famines, insurrections, discords, &c. are still inserted in the British almanacs; the cheat goes on from age to age, and the language of imposture is not altered by the progress of knowledge.

Men can calculate and predict accurately the eclipses of the sun, moon, and planets, but they cannot foretel about rain, hail, snow, and winds. Eclipses depend upon the relative positions of the heavenly bodies; their motions result from a few simple laws which have been discovered, and it can be ascertained where one of these bodies will be at any particular time, almost to a hair's breadth. But fair weather and foul are the result of so many causes, some of which are very imperfectly understood, that no man can honestly make any pretensions to foreknowledge in these things. From certain states of the air, and certain appearances in the heavens, we may anticipate the weather for a few hours, but no one can lay claim to such knowledge a week beforehand, and still less in season for an almanac. All such predictions are to be regarded as a species of quackery, the relics of astrology, of a system of fraud which the selfish and designing are always ready to practice upon the credulous and unthinking part of society.—(Abridged from the American Almanac.)

Some 40 or 50 years ago, a farmer in Hampshire county, found in his almanac against a day in July, the following alarming words:—

C. P. Barnstable. *thunder.*

On the preceding day, he gathered into his barn all his grass that was mown, and resolved to do no more at haying until the tempest was past. The next morning he found one of his neighbors mowing, and expressed his surprise that he should cut his grass when such a terrible storm was at hand. "Storm! what storm?" said his neighbor. "Why, we are going to have a dreadful storm of Barnstable thunder today; the almanac says so." "What is Barnstable thunder?" asked his neighbor. "Oh, I do n't know exactly, but it must be the most horrible thunder ever known." This man's belief was not a whit more irrational and absurd than that of those who now consult the signs and weather predictions of the almanac. We know not why those almanac makers, who endeavor to keep up popular delusions, have banished from its place the figure of a man stuck full of arrows

from head to foot, which used to embellesh all our almanacs. Why has this old fellow lost his place, while his members are scattered through all the months? It was an interesting picture for children and dunces; it exposed to the eye the whole system of signs, and prevented mistakes.

Friday.—The Pagan superstitions connected with Friday, still retain their existence among us, and, with other delusions, show too plainly that the progress of knowledge is not so great as some people imagine. There are many persons in this county, who could not be induced to set up the frame of a building, begin a journey, commence spinning, or engage in any new business on a Friday. This is all folly. Friday is neither better nor worse, neither more nor less unlucky than Wednesday or Thursday; and one Friday is just as good as any other Friday. Those who adhere to the silly notions of former times, say that Friday is an unlucky day, and that whatever is commenced then, will prove disastrous. It is wonderful that such a stupid notion should so long have been retained among a christian people. "Let me ask the observers of Friday," says an intelligent writer, "whence you came by the opinion that this is an unlucky day? Did you learn it from your bibles? Has God anywhere informed you that when, in the course of the six days of creation, that day first appeared, and when he pronounced his productions of that day 'very good,' he, notwithstanding, designed the day itself to be very bad? Surely you will not charge God foolishly. If you believe that some evil agent busies himself in mischief on that day, and relinquish your lawful pursuits through fear of him, you do homage to the devil. Ye worship ye know not what."

Health.—Repletion, or eating too much, is the cause of most maladies and this is particularly injurious as we advance in life. Occasional fasting will generally correct indisposition, without medicine, which should be considered as only a desperate resource. We require about a fourth of the twentyfour hours for sleep; but it should be good, and that can only be acquired by a regular digestion and inhaling pure air while in bed. If we do not rise early, sleeping with open windows, will be a tolerable substitute for that important aid of health. —*Simplicity of Health by Hortator.*

American Silk.—The National Intelligencer mentions two beautiful specimens of Sewing Silk, made in the interior of NewHampshire which have been exhibited at the seat of government.—The colours of which are bright, the thread very smooth and even, and the quality throughout, seldom exceeded.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, JANUARY 8, 1830.

LEADEN PIPES.

A correspondent writes, that among the evils which have had their origin in the avarice and indolence of mankind, "first in our view is, the introduction and use of the leaden pipe for water to be used for family purposes," &c. Again he says, "We believe it will be generally admitted that the land of New England is strongly impregnated with lime; and where lime is found, there the water is impreguated with carbonic acid; the acid will corrode lead; the water will hold the lead in solution, and the lead passes into all our food, where water is used in preparing it. This remark will apply to all kitchen utensils that are used in preparing food. None should be used which are made of lead, or leaded inside."

We think this writer's apprehensions relative to the use of lead, *for water pipes merely*, are not well founded. There are, we believe, no acids found in water in its natural state, which will act on lead. The most common are, sulphuric acid, or oil of vitriol, and carbonic acid, which gives pungency and sprightliness to most mineral waters of any celebrity, whether natural or artificial. Guyton Morveau, a celebrated French chemist, has asserted that sulphuric acid, so far from acting upon, or corroding lead, will preciptate that metal from any of its solutions. And lead is the material used in making vessels in which water, containing copperas, (sulphate of iron) or blue vitriol, (sulphate of copper,) is evaporated *by boiling*. It appears, then, that sulphuric acid, even when aided by heat, will not dissolve lead. A union of lead with carbonic acid, forms a carbonate of lead; but this, we are told, is not soluble in water.

Dr Bigelow, in an excellent work lately published, entitled *Elements of Technology*, makes the following remarks relative to pipes for the conveyance of water:—

"*Iron pipes* are at the present day, considered preferable to those of wood, being stronger, and in most situations more durable. They are made of cast iron, with a socket, or enlarged cavity at one end, into which the end of the next pipe is received. The joints thus formed, are rendered tight, either by filling the interstices with lead, or by driving in a small quantity of hemp, and filling the remainder of the socket with iron cement, made of sulphur, muriate of ammonia, and chippings of iron. *Copper pipes* are extremely durable, and are made of sheet copper, with the edge turned up and soldered. They require to be tinned inside, on account of the poisonous character of some of the compounds which are liable to be formed in them. *Lead pipes* are much employed for small aqueducts, owing to the facility with which they can be soldered, and bent in any direction. They are commonly cast in short pieces, and afterwards elongated by drawing them through holes in the same manner as wire. Leaden pipes in general, are supposed *not to contaminate the water contained in them*, because the carbonate of lead, which is sometimes formed in them, is insoluble in water. They are not safe, however, for pumps and pipes intended to convey acid liquors. *Stone pipes* preserve the water contained by them in a very pure state. They are, however, expensive, on account of the labor of working them, with the exception of soapstone, which, being easily shaped and bored, may be usefully applied to the purpose of conveying water, in those places where it is easily procured, *Earthen pipes* made of common pottery ware and glazed on the inside are sometimes used, but are more liable to be broken than most of the other kinds."

There may be other mineral acids besides the sulphuric and carbonic, to which water is exposed as it percolates through different strata of earth, such as the nitric, muriatic, phosphoric, &c. But we have no evidence that these, or any of them, have any action on lead. If so, there can be no danger in the use of leaden pipes for conveying water only, But lead for cooking utensils, vessels for containing milk, or any oily or greasy substance, as well as for pickles, vinegar, cider, &c. &c., are dangerous, and may be the cause of the *colica frictonum*, (painters' colic) one of the most dangerous and distressing complaints to which the human frame is liable. We will therefore give an extract from our correspondent's communication, showing where substitutes for leaden pipes may be obtained.

"There are other materials for pipes besides lead, and innocent too, such as cast iron, earthen, wood, all which are innocent, if the earthen is made without being glazed with lead, as the best pipes would be of what is denominated stone ware. These may be obtained at the Potteries in Cambridge, Lynn and Salem. These kinds of pipes are very strong and durable. But cast iron pipes are to be preferred, for they will rather improve the water than otherwise. The joints of these may be locked and cemented for a trifling expense. They may be had at the iron foundries in Boston, and all other foundries, where they are prepared for casting hollow ware."

This writer's observations on pumps may perhaps be quoted or adverted to in a succeeding number.

MANUFACTURE OF CIDER.

Extracts of a letter written by an eminent agriculturist in Hallowell, Me. and directed to Hon. J. W., Boston.

Some persons from Devonshire, in England, having assured me here that cider was made in that country which would remain good for two or three years, though *not placed in cellars*, but kept on ground floors, I detained one of them in my employ through the last spring and summer, as having been the principal manager on a considerable farm near Exeter, making a number of hundred large barrels of cider annually. As I have reason to be content with the measure, I presume now to recommend the party to you.

My custom had been, to grind my apples when ripe for *eating*; whereas he has taught me, (as I find was the practice in his neighborhood, and is so in part of France,) to grind them when *most fully ripe*, even though some of them should become past that state; but rejecting those which were musty or fairly decayed. Another principle has been, to grind all that were ripe *together*; without regard to their kinds. A third was, to grind with iron nuts, of small length and cost, placed *horizontally*. It is very true that for this last purpose, I have been obliged to use a substitute, namely, to employ my wooden perpendicular nuts *twice* to the same apples; but so as to add twenty per cent. without water to my cider; the last being still very good. My press, however, like that of Devonshire, is very powerful. I enumerate only a *part* of his principles; but hitherto I have reason to think very highly of them. His master supplied the table of Lord Clifford, and various country gentlemen, besides some physicians at Exeter; sending some of his crop also to the London market. His master's grinding lasted 4 or 5 months, consisting for much the larger part of his crop, of *wind falls*, by system. I am going to send for iron nuts to England, where they cost only a few pounds; and shall lend them to my friend Mr R. H. G. to serve for models for casting at his furnace. I have examined large iron *perpendicular* nuts sold here, but rejected them as more costly, and much less efficient; the Devon-

shire nuts making dry pomace at ONCE. Some *horizontal* ones exist in Pennsylvania.

HORTICULTURAL SOCIETY.

There was a meeting of the Society at their Hall on Saturday, the 2d inst., when some wines from the vineyard of Major ADLUM, near Georgetown, D. C. and fruits by some of the Members, were presented for examination.

Of the wines, Tokay, Champaigne, Catawba, Schuylkill, and Adlum's Madeira, a decided preference was given to the Tokay, Madeira, and Catawba, all of which were pronounced excellent of their kind. The other varieties were of fair quality, although it is very likely that age would have improved them.

From J. PRINCE, Esq. Roxbury, specimens of Ambrette pears in fine eating, other pears not mature. Also, some Old Currant wine, made in 1821 and 1825, from white Dutch Currants; an excellent dry wine. Some Black Currant Wine made in 1828, very pleasant.

From Z. COOK, Jr. Esq. Dorchester, a basket of Isabella grapes, which had been preserved in sawdust; they were full, fair, and pleasant flavored, although they had lost a portion of their sprightliness.

From E. BARTLETT, Esq. Roxbury, specimens of Golden Pippins, very handsome. Nonsuch apples, large and very handsome. A large and handsome pear, name unknown, not in eating.

From ADAMS FOSTER, Esq. Providence, specimens of large fair yellow apples, said to be from a seedling of Rhode Island; the flavor quite pleasant, and a medium eating apple; part of them rather dry, and becoming mealy.

From E. M. RICHARDS, Esq., Dedham, specimens of Ambrette pears, in fine eating; also, the Colmar, not mature.

From Mr N. SEAVER, Roxbury, specimens of Ambrette pears, in fine eating.

BRIGHTON MARKET.—*Monday, Jan.* 4.

(Reported for the Chronicle and Patriot.)

666 Cattle and 1899 Sheep at market, of which 199 cattle and 1046 sheep, (including 8 cattle, and 219 sheep unsold last week) were at the *upper market*, and 467 cattle, 853 sheep, (including 50 cattle and 194 sheep unsold last week) were at the *lower market*. More *beef* cattle remained unsold at the close of the market today than at any one day for the last three or four weeks. We are not aware that prices varied materially; we continue our last week's quotations, viz: beef $4 75 a $5 per cwt.; next quality 4¼ a 4½, and other kinds 3½ a 4: store cattle were all taken. The *sheep* at market today were not of so good quality as we sometimes notice; but very few brought over $2 per head. We quote lots, generally at from $1 33 a $1 75 per head. *Swine*—since our last 230 Shoats from Chenango Co. N. Y. have come to market, and were disposed of at 3¾ c. per lb.; subsequently a part were taken at 4⅛. Today 125 at market; a few were sold by retail at 4½ a 5½, and the residue in one lot at about 4 c. per lb.; a lot of 80 from Vermont were taken before getting in, at 4c.

The Militia.—Efforts are now making in the Maryland Legislature to abolish *militia trainings*. They have been wholly or partially abolished in several States. Public opinion calls loudly for a reform in this particular in Massachusetts.

TO CORRESPONDENTS.—An interesting article from J. W. W. Harvard University, on the Milk of the Cow tree of South America, will appear next week.

Gardener Wanted.

The subscriber wishes to employ a gardener who understands his profession, and can produce satisfactory recommendations; permanent employ and good encouragement will be given. Application may be made at 548, Washington-street, Boston.
Jan. 8. tf THOMAS BREWER.

Seneca Oil.

A few gallons Seneca oil, for sale by
Jan. 8. 4t * JONATHAN P. HALL, JR.
No. 1, Union-street, Boston.

Valuable Real Estate.

For sale, 370 acres of land in the town of Bradford, Mass. called the Elwell Farm, lying on Merrimack river, and on the post road from Haverhill to Salem and Newburyport, one mile from Haverhill bridge, and which would be sold in divisions to suit purchasers, having several houses, barns, and out houses thereon, to accommodate five or more farms, as might be wanted. Said land consists of mowing, tillage, and orcharding excelled by none in the county of Essex, and has an island directly opposite containing 30 acres, well situated for the keeping of sheep, or cultivation of grapes. Also, about 70 acres of salt meadow.

For terms, which would be made easy, please apply at the Merrimack Bank in Haverhill, or, of Messrs J. & H. J. How, merchants, in Boston. 7t *
Haverhill, Ms. Jan. 8, 1830.

Green House Manual.

For sale at the New England Farmer office, No. 52, North Market street.

ONE COPY only of the Hot house and Green house Manual, giving full instructions on the general management of Stove and Green House Plants—Hardy Trees and Shrubs—Hardy Herbaceous Plants—Annuals and Biennials—Management of Plants in Rooms, &c. disposed under the generic names of the plants, alphabetically arranged under the heads of the departments of Horticulture to which they belong.—4th London edition, by ROBERT SWEET, F. L. S.—574 pages, price $4.
Jan. 8. tf

Gleditschia triacanthos Seed.

For sale at the Seed Store connected with the New England Farmer, 52, North Market-street,

A few pounds of fresh seed of the genuine *gleditschia triacanthos*, or three thorned Acacia, for live fences. This is the sort recommended by Judge BUEL, (in the New England Farmer for Dec. 11, page 164.) who has several thousand plants growing, as the best plant that can be cultivated in this country for hedges; of very rapid growth, long and abundant thorns, and of hard and strong wood. tf Jan. 8.

For Sale.

A very superior Imported Maltese Jack, five years old the coming spring, a sure foal getter. Apply at the office of the New England Farmer, or through the Boston Post Office, post paid, direct to 'C.' tf * Jan. 8.

Pulverized Herbs.

Just received at the Seed Store connected with the New England Farmer, 52, North Market street, an assortment of pulverized Herbs, neatly put up in packages of one quarter of a pound each, at the following prices:—Sweet Marjorum, 50 cents—Thyme 33 cents—Summer Savory 25 cents—Sage 17 cents—also, White Rose Flowers, at $1 per lb., a liberal discount made to dealers. The above were prepared by the Shakers at Harvard, and are all the growth of 1829.
Jan. 8. tf

Treatise on Agriculture.

Just received at J. B. RUSSELL'S Seed Store, No. 52, North Market street,

A Treatise on Agriculture; comprising a concise history of its origin and progress, the present condition of the art, abroad and at home, and the theory and practice of Husbandry, which have arisen out of the present state of philosophical attainments in Europe. By a Practical Farmer.

CONTENTS.

Of the rise and progress of Agriculture.
Of the actual state of Agriculture in Europe.
The ry of Vegetation.
Of the analysis of Soils, and the agricultural relations between Soils and Plants.
Of practical agriculture and its necessary implements.
Of Manures—their management and application.
Of Tillage, and the principles on which it is founded.
Of a Rotation of Crops, and the principles on which it is founded.
Of the plants recommended for a course of crops, (in the preceding section) and their culture.
Of other plants useful in a rotation of crops, and adapted to our climate.
Of Meadows.—Of Orchards.—Of Farm Cattle.—Of the Dairy.

The above work is in one octavo volume, 168 pages, price 62½ cents. Published by J. BUEL, Albany.

Situation Wanted.

Wants a situation as Gardener, a married man, a native of Scotland, with a wife and three healthy children; he is thoroughly master of the kitchen, fruit, and flower garden, hot and green houses, and their repositories, having had a considerable practice in Scotland and England, likewise, has a good knowledge of dairy and other farming; the wife would not object to the charge of the dairy, with which she is well acquainted; the neighborhood of a public city would be preferred; would not object to the middle or western states. Address by letter, post paid, to JOHN CAMERON, Salem, Mass.

P. S. A respectable place, with liberal encouragement, will be attended to only. 3t Jan. 1.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at *Copeland's Ammunition Store*, 65 Broad st, at *retail*. Also SHOT, CAPS, &c. of the *best quality*—cheap for cash. tf

Hat Store.

The Subscriber offers for sale at his store, 29 Washington street, a first rate assortment of Hats, comprising all qualities, among which are his four dollar hats, which he recommends with confidence to the public, as being a superior article at the price. Also—Misses Black and Drab Beaver Bonnets, of the Latest London Fashion, elegantly trimmed.
Nov. 20. tF18 STEPHEN W. OLNEY.

Farmer Wanted.

Wanted an intelligent, industrious, and capable man, with a small family, to take charge of a large farm; the wife neat, industrious, and well acquainted with the dairy. A person who can well manage such a farm, where a large stock of sheep is kept, acquainted with the cultivation of roots, and systematic in all branches of farming, and who is well known for his integrity of character, may, perhaps, hear of a place that will please him by applying at the office of the New England Farmer. epif Jan. 1.

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.	1 75	2 25
ASHES, pot, first sort,	ton.	125 00	130 00
Pearl, first sort,	"	125 00	130 00
BEANS, white,	bushel.	1 00	1 25
BEEF, mess,	barrel.	9 25	9 50
Cargo, No. 1,	"	7 75	8 00
Cargo, No. 2,	"	6 75	7 00
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, new milk,	"	6	8
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 50	5 75
Genesee,	"	5 50	5 75
Rye, best,	"	3 62	3 87
GRAIN, Corn,	bushel.	62	63
Rye,	"	75	78
Barley,	"		67
Oats,	"	40	45
HOG'S LARD, first sort, new,	pound.	8 00	8 50
LIME,	cask.	85	90
PLAISTER PARIS retails at	ton.		3 50
PORK, clear,	barrel.	15 00	16 00
Navy, mess,	"		12 50
Cargo, No. 1,	"		12 50
SEEDS, Herd's Grass,	bushel.		2 00
Orchard Grass,	"		3 00
Fowl Meadow,	"		3 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		3 00
Red Top	"	62	1 00
Lucerne,	pound.	38	50
White Honeysuckle Clover,	"	33	50
Red Clover, (northern)	"	7	8
French Sugar Beet,	"		1 50
WOOL, Merino, full blood, washed,	"	38	40
Merino, full blood, unwashed,	"		25
Merino, three fourths washed,	"	30	35
Merino, half blood,	"	28	33
Merino, quarter washed,	"	25	28
Native, washed,	"	25	28
Pulled, Lamb's, first sort,	"	37	38
Pulled, Lamb's, second sort,	"	28	31
Pulled, " spinning, first sort,	"	30	33

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	8	10
PORK, fresh, best pieces,	"	6	7
whole hogs,	"	5	6
VEAL,	"	4	6
MUTTON,	"	2	8
POULTRY,	"	5	10
BUTTER, keg and tub,	"	14	16
Lump, best,	"	15	22
EGGS,	dozen.	16	17
MEAL, Rye, retail,	bushel.		70
Indian, retail,	"		70
POTATOS,	"	33	40
CIDER, [according to quality,]	barrel.	1 50	2 00

MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

HOT COFFEE.

Let bacchanalians chant the praise of wine,
And bow their trembling knees before its shrine,
While Gout and Dropsy follow in their train,
And form the chorus of their mirthful strain;—
Let others sing the spirits of the still,
Tell how they elevate, and how they kill—
Show how, like Circe's fatal cup, they charm,
Turn man to brute, of reason quite disarm, —
Show weeping wives, heart broken with despair,
And hungry children, ignorant and bare—
Describe this fiery Moloch raging round,
Disclose the victims in his fetters bound,—
Show how, with poverty and lasting shame,
Lethe's black mantle covers up their name.—
From scenes like these my muse disgusted turns,
And with impatience of their folly burns.
A nobler theme inspires my youthful tongue,—
A nobler theme, though yet in verse unsung;
COFFEE, I sing! celestial gift! design'd
To soothe the wants and sorrows of mankind.
The tempting grape, which gives such madd'ning bliss,
Sinks into nothing, when compared wi h this.
So other strong, intoxicating draughts
Burn up the entrails, while the sufferer laughs;
So deathless vultures round Prometheus flock,
Feast on his liver, and his groanings mock;
And the gay poppy claims in vain our praise,
When named with Coffee's ever blooming bays;
Its potent juice may ease the sick man's pain,
But often used, will stupify the brain,
And drive all noble daring from the mind,
With all the virtues that adorn mankind.
Inebriate Turks lie grovelling on the ground,
With opiate fetters long ignobly bound;
On them fair science never deigns to shine,
Nor freedom wakes the soul to acts divine;
But on their necks the haughty Sultan treads,
Applies the bowstring, or demands their heads;
So artful boys throw poison in the brook
And take the sleeping fish without a hook.
Even China's boast must hide its pallid face,
Gunpowder, Hyson, all the Imperial race,
When coffee comes, hot smoking from the vase.
The evening feast, and morning's chief delight,
Like nectar, fragrant, and like amber, bright,
Health and good feeling, sparkling in the bowl,
We quaff delight, and elevate the soul,
While charity divine, in one embrace,
Includes all Adam's coexisting race.

Florida, N. Y. Dec. 17, 1829. TYRO.

The paragraph going the round of the press, termed "Shakspeare altered a little," is nothing more than another reading of an old stage manœuvre in the State of New York. A strolling company was performing Macbeth near Albany, and the only musical instrument they had, was a flute, played by the manager's son, a lad of fourteen. Instead of "A drum—a drum, Macbeth doth come," this Yankee Strut managed the reading as follows:—

1st Witch.—Hark! I hear a flute,—a flute!
2d Witch.—Macbeth doth come—
3d Witch.— A wicked brute.

This new reading was never found fault with till one night, an Irish settler settled with the manager; for on the witch exclaiming, "A wicked brute," Paddy, imitating the Witch's voice, exclaimed, "Och! Yankee witch, your rifle shoot." —*Lon. paper.*

From the Journal of Health.

Choice of Occupation.—It is a very common error with parents, in determining upon the future occupations of their children, to fix upon a profession, or some sedentary employment, for those of a weakly or delicate constitution; while to the robust and vigorous, is assigned a more active and laborious occupation, demanding considerable bodily exertion, and repeated exposure to the open air.—As a general rule, the very opposite of this course should be pursued; the robust being the best able to bear up against the pernicious effects of that confinement and inactivity, to which the enfeebled constitution will very speedily fall a prey; while the latter will be materially benefitted by the very exertion and exposure to which it is supposed to be unadapted.

When we examine the individuals who compose the various trades and occupations, and find certain classes to present, very commonly, a pale, meagre, and sickly aspect, while others are replete with health, vigor, and strength; we are not to suppose that because the pursuits of the one demand but little, and those of the other considerable bodily strength, the first are best adapted to the weakly, and the latter to the strong; we are rather to ascribe this very difference in their appearance to the influence their several occupations exert upon the health of the system.

Let the most healthy and vigorous individual exchange his laborious occupation in the open air, for one which requires confinement within doors, and but little exercise, and his florid complexion, well developed muscles, and uninterrupted health, will very speedily give place to paleness, more or less emaciation, and debility, and occasionally to actual disease of the stomach or lungs. On the other hand, the reverse effects will be produced, by the sedentary exchanging, before it be too late, their confinement and inactivity, for some active employment in the open air. These are important considerations, an attention to which in the choice of a profession, would be the means of saving not a little suffering,—in many instances, of prolonging life.

WORMS.

A popular doctrine, which prevails to a very great extent is, that nearly all the diseases during a particular period of childhood, owe their origin to worms. The moment, therefore, the pallid and suffering countenance of an infant, its restlessness and moans of anguish, indicate it to be the subject of disease, it is forced to swallow, in succesion, almost every prescription of reputed virtue in the destruction of these insects. If a worm or two be expelled, and the child recover, the doctrine is confirmed; but even, on the contrary, should none be detected or death itself take place, suspicion is not for a moment excited that the opinion of the case may have been erroneous, and the remedies administered improper or even pernicious.

The public have yet to learn that worms are by no means such pernicious inmates of the bowels as is generally supposed; that in a majority of cases they are rather the concomitant than the cause of disease. Often the symptoms which are ascribed to their presence, indicate rather the commencement of serious disease of the stomach itself, constant in its progress, and in not a few instances, sooner or later extending to the brain and producing dropsy of this organ. The remedies popularly prescribed for destruction of worms, are, under such circumstances, not merely useless, but in the highest degree improper. They augment the existing mischief, and not unfrequently hurry on to a fatal termination, a disease, which, under proper professional care might have been speedily cured.

Some of the prescriptions most commonly employed in domestic practice, in these cases, are garlic or tansy steeped in spirits, a strong solution of common salt, pink-root tea, &c. If parents would only reflect that most of these will redden and inflame the skin when applied to it, and that the inner surface of the stomach is far more delicate than the exterior covering of the body, they would certainly pause before they introduced into the former articles of so irritating a nature; articles which cannot be administered, even to an adult in a state of health, without producing more or less disturbance, and which, when the stomach is already the seat of disease can be viewed only in the light of active poisons.

We do not pretend to say that worms are never productive of injurious effects: all we desire is to point out to parents and nurses, the impropriety, and even danger, of administering, with the view of destroying these animals, active remedies of the real effects of which they know but little, and during the existence of symptoms on whose actual cause they are still less informed.

The foregoing remarks apply with equal force to all those articles popularly vended under the imposing appellation of "worm destroyers." Many of these contain ingredients productive of deleterious effects under every circumstance. No one of them can be administered to a child without jeopardizing its health, if not its life.—*Ibid.*

A monkey-faced fellow offered himself to Garrick as an actor. "It will not do," said Garrick, "but if you had a tail, no money should part us."

New England Farmer's Almanack for 1830.

Just published by CARTER & HENDEE, corner of School and Washington-streets, and by J. B. RUSSELL, No. 52, North Market-street, the *New England Farmer's Almanack for* 1830. By THOMAS G. FESSENDEN, editor of the New England Farmer.

This Almanack, it is thought, will be found to be considerably improved upon that of the preceding year. The Astronomical calculations have been prepared and revised with great care by a gentleman of this city—the tides particularly noted—a complete Calendar of the Courts for each state in New England, including the Probate Courts of Massachusetts—the Sun's declination—a table of Roads and distances from Boston, &c. and seventeen pages of miscellaneous articles, principally upon Agriculture and Gardening.

☞ Country traders and others supplied upon the most liberal terms, by the thousand, groce, or dozen.

Sept. 18.

White Mulberry Seed.

Just received at the Seed Store connected with the New England Farmer, No. 52, North Marketstreet,

20 lbs. White Mulberry Seed, raised at Coventry Conn. this season, and saved expressly for us. Warranted of the very first quality. Sept. 4.

Tomato Mustard and Ketchup.

For sale at the Agricultural Warehouse, No. 52 North Market street, Tomato Mustard, an excellent article for beef steaks, roast meats, &c. made in the best manner by a person regularly educated at the business in Europe—price 50 cents per bottle—also, Tomato Ketchup, prepared by the same person, in different sized bottles—prices 50, or 33 cents per bottle. Oct. 16.

Notice.

Subscribers to the New England Farmer are informed that they can have their volumes neatly and faithfully half bound and lettered, at 75 cts. per volume, by leaving them at this office.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

☞ No paper will be sent to a distance without payment being made in advance.

Printed for J. B. RUSSELL, by I. R. BUTTS—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for printing received by J. B. RUSSELL, at the Agricultural Warehouse No. 52 North Market Street.